

### **Amendments to the Claims**

This listing of claims will replace all prior versions, and listings, of claims in the application.

### **Listing of the Claims:**

Claim 1 (currently amended) An edible emulsion comprising:

- a) oil;
  - b) water;
  - c) a viscosity-building emulsifier selected from the group consisting of potassium caseinate, sodium caseinate, ammonium caseinate, and mixtures thereof, that at 2.0% by weight is partially or completely not soluble in acidified deionized water having a pH of  $\leq 5.5$  or a viscosity-building emulsifier that is at least about 50.0% by weight protein, or both
  - d) from about 0.1 to about 1.0% by weight of the insoluble fruit fibers; and
  - e) thickener
- wherein the edible emulsion is smooth emulsion comprising oil droplets, and at least one of the viscosity-building emulsifiers is added as part of a dairy base and wherein at least about ~~80.0~~ 95% of all oil droplets present are less than ~~40.0~~ 5  $\mu\text{m}$  in diameter.

Claim 2 (Original) The edible emulsion according to claim 1 whereby the dairy base is selected from the group consisting of yoghurt, crème fraiche, sour cream, cream, mixtures thereof.

Claim 3 (Previously Presented) The edible emulsion according to claim 1 wherein the edible emulsion comprises from about 7.5 to about 85.0% by weight oil.

Claim 4 (Previously Presented) The edible emulsion according to claim 1 wherein the insoluble fruit fibers are recovered from tomatoes, peaches, pears, apples, plums, lemons, limes, oranges, grapefruits or mixtures thereof.

Claim 5 (currently amended) The edible emulsion according to claim 1 wherein the insoluble fruit fibers comprise citrus fruit fibers.

Claim 6 (Previously Presented) The edible emulsion according to claim 1 wherein the edible emulsion comprises from about 0.5 to about 12.0% by weight emulsifier.

Claim 7 (currently amended) The edible emulsion according to claim 1 wherein the emulsifier is a mixture of emulsifiers comprising from about 0.1 to about 2.5% by weight viscosity-building emulsifier.

Claim 8 (canceled)

Claim 9 (Previously Presented) The edible emulsion according to claim 1 wherein the thickener is a food grade starch, pectin, gums or mixture thereof.

Claim 10. (currently amended) A method for making an edible emulsion according to claim 1 comprising the steps:

- a) mixing, in no particular order, oil, water, insoluble fruit fiber, thickener and emulsifier to make a coarse emulsion; and
- b) recovering the coarse emulsion; and
- c) homogenizing wherein the coarse emulsion may optionally be homogenized in a homogenizer; wherein the homogenizer is pressurized from about 35.0 to about 650.0 bar and at a temperature from about 15°C to about 70°C; to produce a smooth emulsion comprising oil droplets; wherein at least about 95% of all oil droplets present are less than 5  $\mu$ m in diameter.

Claim 11 (canceled)

Claim 12 (Previously Presented) The method for making an edible emulsion according to claim 11 whereby the homogenization is carried out in two or more separate homogenization steps.

Claim 13 (currently amended) The A food product comprising an edible emulsion according to claim 1 wherein the food product is a dressing, soup, sauce, dip, spread, filling or drink.

Claim 14 (Previously Presented) The food product according to claim 13 wherein the food product comprises 0.8% by weight or less starch and has a viscosity greater than about 500 centipoise and less than about 10,000 centipoise.

Claim 15 (canceled)